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Recipes for Quantity Service

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RECIPES FOR QUANTITY SERVICE

These recipes, developed in the institutional recipe laboratories of the Bureau of Human Nutrition and Home Economics, have been tested for practicability, sales appeal, and consumer acceptance in commercial and other types of food service. They are designed especially for the use of restaurants, cafeterias, hospitals, institutions, and college dining halls. There is a wide range in the food cost of the different recipes; some are low-cost, suitable for institutions on limited budgets.

In standardizing, enlarging, and testing the recipes, quantities were adjusted wherever feasible to eliminate fractions difficult to weigh or measure. Portion sizes were carefully planned, yields checked, and portion weights adjusted to the nearest practical working figure.

Using the recipes. Weighing of ingredients is recommended because it is speedier and more accurate than measuring. However, approximate measures are also given for most ingredients, because measuring may be preferred. If ingredients are measured, they should be lightly packed in the measuring cup unless otherwise specified. Firm packing, especially of chopped or diced foods, gives more than the weighed quantities on which the recipes are based.

Fluid whole milk was used in developing the recipes. The equivalent in diluted evaporated or reconstituted whole dry milk will also give satisfactory results.

Some of the seasonings in many of the recipes may be omitted or varied to suit local tastes or the requirements of hospital diets. Quantities of liquids called for are for cooking near sea level; at higher altitudes more liquid may be needed for some recipes. Cake mixtures will require adjustment in ingredients when baked at altitudes above 3,000 feet.

Previous issues in the series, *Recipes for Quantity Service*, are available to cafeterias, restaurants, hotels, hospitals and other institutions, camps, and church groups. They may be obtained from Bureau of Human Nutrition and Home Economics, U. S. Department of Agriculture, Washington 25, D. C.

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FISH WITH SOUFFLE SAUCE Portion, 4 ounces fish, No. 20 scoop of sauce (3/4 ounce)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Fish fillets*	6 pounds 4 ounces	12 pounds 8 ounces	25 pounds
Salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Pepper	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Hot milk	1/2 cup	1 cup	2 cups
SAUCE			
Mayonnaise	1-1/4 cups	2-1/2 cups	1-1/4 quarts
Finely chopped parsley	1/2 ounce (1/2 cup**)	1 ounce (1 cup**)	2 ounces (2 cups**)
Chopped sweet pickle	2-1/2 ounces (1/2 cup***)	5 ounces (1 cup***)	10 ounces (2 cups***)
Finely chopped onion	1 tablespoon	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)
Lemon juice	3 tablespoons	1/3 cup	2/3 cup
Salt	3/4 teaspoon	1-1/2 teaspoons	1/2 ounce (1 tablespoon)
Egg whites	2/3 cup	1-1/3 cups	2-2/3 cups

- Place fish (4-ounce portions) in greased baking pans.
- Sprinkle fish with salt and pepper. Add milk.
- Cover pan and bake at 400° F. (hot) for 25 minutes.
- Make sauce: Blend all ingredients except egg whites; beat egg whites stiff and fold into the mixture.
- Spread fish with sauce, using a No. 20 scoop (3 tablespoons) for each portion.
- Place under broiler until sauce is brown and puffy.



BAKED FRANKFURTERS AND RICE

Portion, 3/4 cup (6 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Frankfurters cut in 1/2-inch slices	2 pounds 4 ounces	4 pounds 8 ounces	9 pounds
Cooked tomatoes	1-1/2 quarts	3 quarts	1-1/2 gallons
Chopped green pepper	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
Chopped onion	12 ounces (2 cups*)	1 pound 8 ounces (1 quart*)	3 pounds (2 quarts*)
Minced garlic	1 teaspoon	2 teaspoons	1-2/3 tablespoons
Grated cheese	1 pound 2 ounces (4-1/2 cups)	2 pounds 4 ounces (2-1/4 quarts)	4 pounds 8 ounces (1-1/8 gallon)
Cooked rice	3 pounds (2 quarts)	6 pounds (1 gallon)	12 pounds (2 gallons)
Salt	2 teaspoons	3/4 ounce (1-1/2 tablespoons)	1-1/2 ounces (3 tablespoons)

Pans 20-1/2 x 12-1/2 inches: 1 for 25 portions, 2 for 50 portions,
 $\frac{1}{4}$ for 100 portions.

1. Combine all ingredients.

2. Pour into greased baking pans
(1-1/4 gallons or 10 pounds 10
ounces per pan).3. Cover and bake at 400° F. (hot) for
50 minutes. Uncover and bake 15
minutes longer or until green pepper
and onion are tender.

* Well packed

HAM LOAF

Portion, Slice about $3\frac{1}{2}$ by $2\frac{1}{2}$ by $3/4$ inches (3 ounces)

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Finely chopped celery	6 ounces (1-1/2 cups)	12 ounces (3 cups)	1 pound 8 ounces (1-1/2 quarts)
Vegetable shortening or lard	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Ground raw beef	12 ounces	1 pound 8 ounces	3 pounds
Ground raw pork	12 ounces	1 pound 8 ounces	3 pounds
Ground raw ham	2 pounds	4 pounds	8 pounds
Eggs, beaten	2/3 cup	1-1/4 cups	2-1/2 cups
Canned tomatoes	3 cups	1-1/2 quarts	3 quarts
Salt	1-1/2 teaspoons	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)
Pepper	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Mustard, powdered dry	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon
Fine dry breadcrumbs	1-1/2 cups	3 cups	1-1/2 quarts

Loaf pans 10 by 4 by 4 inches: 2 for 25 portions, 4 for 50 portions, 8 for 100 portions.

CURRIED TURKEY AND HAM

Main Dish

Portion, 1/2 cup (4 ounces)

Ingredients	25 Portions	50 Portions	100 Portions
Chopped green pepper	1-3/4 ounces (1/3 cup)	3-1/2 ounces (2/3 cup)	7 ounces (1-1/3 cups)
Finely chopped onion	1 ounce (3 tablespoons)	2 ounces (1/3 cup)	4 ounces (2/3 cup)
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
All-purpose flour	4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	2-1/2 teaspoons	5 teaspoons	3-1/2 tablespoons
Pepper	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Curry Powder	1-1/2 teaspoons	1 tablespoon	2 tablespoons
Hot milk	2-1/4 quarts	1-1/8 gallons	2-1/4 gallons
Diced cooked turkey	1 pound 4 ounces (1 quart)	2 pounds 8 ounces (2 quarts)	5 pounds (1 gallon)
Diced cooked ham	10 ounces (1-2/3 cups)	1 pound 4 ounces (3-1/3 cups)	2 pounds 8 ounces (1 quart 2-2/3 cups)

1. Sauté green pepper and onion lightly in the butter or margarine.
2. Stir in the flour and seasonings.
3. Gradually blend into hot milk, stirring constantly. Cook until thickened.
4. Add turkey and ham. Reheat for serving. May be served on rice, Chinese noodles, biscuits, or toast.

TURKEY SALAD ROLL

Portion, No. 16 scoop of salad (2 ounces), 1 roll

Main Dish

Ingredients	25 Portions	50 Portions	100 Portions
Coarsely chopped cooked turkey	1 pound 1/4 ounces (1-1/2 quarts)	3 pounds 12 ounces (3 quarts)	7 pounds 8 ounces (1-1/2 gallons)
Diced celery	10 ounces (2-1/2 cups*)	1 pound 4 ounces (1-1/4 quarts*)	2 pounds 8 ounces (2-1/2 quarts*)
Chopped pimiento	2 tablespoons*	1/4 cup*	1/2 cup*
Finely chopped onion	5 teaspoons*	1 ounce (3 tablespoons*)	2 ounce (1/3 cup*)
Mayonnaise	1 cup	2 cups	1 quart
Lemon juice	3 tablespoons	1/3 cup	2/3 cup
Salt	2-1/2 teaspoons	1-2/3 tablespoons	3-1/3 tablespoons
Pepper	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Frankfurter rolls	25	50	100
Lettuce			

1. Combine turkey, vegetables, mayonnaise, and seasonings, Mix thoroughly.
2. Cut rolls lengthwise about two-thirds of the way through. Remove a small portion of the lower half of each. (Save crumbs for other uses.)
3. Insert lettuce leaf in roll and place salad on it, portioning with a No. 16 scoop (1/4 cup).

* Lightly packed.



CREAMED ONIONS AND PEANUTS

Portion, 1/2 cup (4-3/4 ounces)

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Medium-size peeled onions	5 pounds	10 pounds	20 pounds
Butter or margarine	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)
All-purpose flour	1/4 ounces (1 cup sifted)	8 ounces (2 cups sifted)	1 pound (1 quart sifted)
Salt	2 teaspoon	1-1/3 tablespoons	2-2/3 tablespoons
Hot milk	1 quart	2 quarts	1 gallon
Grated cheese	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Ground salted peanuts	4 ounces (3/4 cup)	8 ounces (1-1/2 cups)	1 pound (3 cups)

Pans 16 $\frac{1}{2}$ by 10 $\frac{1}{2}$ inches: $\frac{1}{4}$ for 25 portions, 2 for 50 portions,
 $\frac{1}{4}$ for 100 portions.

1. Boil or steam onions until tender.
Drain. Place in baking pans.
2. Melt butter or margarine; stir in flour and salt. Add to hot milk and cook over low heat until thick, stirring frequently.
3. Add cheese and stir until melted.
4. Pour sauce over onions (1-1/2 quarts or 3 pounds 3 ounces per pan). Sprinkle with peanuts.
5. Bake at 400° F. (hot) for 20 minutes.

CHOPPED SPINACH WITH BACON DRESSING

Vegetable

Ingredients	25 Portions	50 Portions	100 Portions
Bacon	10 ounces	1 pound 4 ounces	2 pounds 8 ounces
All-purpose flour	1-1/2 ounces (1/3 cup sifted)	3 ounces (3/4 cup sifted)	6 ounces (1-1/2 cups sifted)
Sugar	3 ounces (1/3 cup)	6 ounces (3/4 cup)	12 ounces (1-1/2 cups)
Salt	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Bacon fat	1/3 cup	2/3 cup	1-1/3 cups
Hot milk	3 cups	1-1/2 quarts	3 quarts
Eggs, slightly beaten	1 cup	2 cups	1 quart
Vinegar	1/2 cup	1 cup	2 cups
Coarsely chopped raw spinach	2 pounds	4 pounds	8 pounds

1. Cut bacon into 1/2-inch pieces.
Fry until crisp. Drain off fat and reserve quantity needed for dressing.
2. Sift together the flour, sugar, and salt. Stir into the bacon fat.
3. Blend in the milk.
4. Cook over low heat until thickened, stirring constantly.
5. Add the mixture to the egg, beating slowly.
6. Stir in the vinegar and bacon.
7. Ladle hot dressing over spinach and toss to mix.

RAW VEGETABLE SALAD

Portion, 1 cup (3 ounces)

Salad

Ingredients	25 Portions	50 Portions	100 Portions
Cauliflower buds cut in strips	2 pounds (2-1/4 quarts)	4 pounds (1-1/8 gallons)	8 pounds (2-1/4 gallons)
Thinly sliced Bermuda onions	12 ounces (2-1/2 cups)	1 pound 8 ounces (1 quart 3/4 cup)	3 pounds (2 quarts 1-2/3 cups)
Thinly sliced stuffed olives	8 ounces (1-1/2 cups)	1 pound (3 cups)	2 pounds (1-1/2 quarts)
Lettuce, cut in 1 inch slices	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Romaine, torn in pieces	8 ounces (2 quarts)	1 pound (1 gallon)	2 pounds (2 gallons)
Escarole, torn in pieces	8 ounces (2 quarts)	1 pound (1 gallon)	2 pounds (2 gallons)
Roquefort type cheese	6 ounces (1-1/3 cups)	12 ounces (2-2/3 cups)	1 pound 8 ounces (5-1/3 cups)
FRENCH DRESSING			
Salad oil	1 cup	2 cups	1 quart
Vinegar	1/3 cup	2/3 cup	1-1/3 cups
Salt	1-1/2 teaspoons	1 tablespoon	1 ounce (2 tablespoons)
Paprika	3/4 teaspoon	1-1/2 teaspoons	1 tablespoon

1. Combine all the vegetables.
2. Make French dressing: Combine salad oil and seasonings and shake well to blend.
3. Just before serving, pour dressing over vegetables and toss lightly.

CRANBERRY CUPCAKES

Dessert

Portion, 1 cake

Ingredients	25 Portions	50 Portions	100 Portions
Butter or margarine	5 ounces (2/3 cup)	10 ounces (1-1/4 cups)	1 pound 4 ounces (2-1/2 cups)
Sugar	14 ounces (1-3/4 cups)	1 pound 12 ounces (3-1/2 cups)	3 pounds 8 ounces (1-3/4 quarts)
Vanilla	1 teaspoon	2 teaspoons	1-1/3 tablespoon
Eggs	1/2 cup	1 cup	1-2/3 cups
Cake flour	14 ounces (1 quart sifted)	1 pound 12 ounces (2 quarts sifted)	3 pounds 8 ounces (1 gallon, sifted)
Baking powder	1-1/3 tablespoons	(3 tablespoons)	2 ounces (6 tablespoons)
Salt	1/4 teaspoon	1/2 teaspoon	1 teaspoon
Milk	1 cup	2 cups	1 quart
Coarsely ground cranberries	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)

1. Cream butter or margarine and sugar (on mixer, at medium speed for 5 minutes).
2. Add vanilla and eggs and beat until well blended (on mixer, 1 minute).
3. Sift together the flour, baking powder, and salt and add alternately with the milk to the creamed mixture.
4. Stir in the cranberries.
5. Using a No. 16 scoop (1/4 cup), drop the batter into greased muffin pans.
6. Bake at 400° F. (hot) for 20 minutes.

ORANGE OATMEAL ROUNDS

Dessert

Portion, 2 cookies (1-1/4 ounces)

Ingredients	30 Portions	60 Portions	120 Portions
Butter or margarine	8 ounces (1 cup)	1 pound (2 cups)	2 pounds (1 quart)
Brown sugar	14 ounces (2 cups*)	1 pound 12 ounces (1 quart*)	3 pounds 8 ounces (2 quarts*)
Eggs	1/2 cup	1 cup	2 cups
Orange juice	1/4 cup	1/2 cup	1 cup
Grated orange rind	1/2 ounce (2 tablespoons)	1 ounce (1/4 cup)	2 ounces (1/2 cup)
Rolled oats (uncooked)	8 ounces (2 cups)	1 pound (1 quart)	2 pounds (2 quarts)
Raisins	5 ounces (1 cup)	10 ounces (2 cups)	1 pound 4 ounces (1 quart)
All-purpose flour	8 ounces (2 cups sifted)	1 pound (1 quart sifted)	2 pounds (2 quarts sifted)
Soda	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Salt	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Coarsely chopped nuts	2 ounces (1/2 cup)	4 ounces (1 cup)	8 ounces (2 cups)

* Well packed.

1. Cream butter or margarine and sugar together (on mixer, at medium speed for 5 minutes). Add the eggs and beat well (3 minutes at medium speed).
2. Mix in the orange juice and grated rind, rolled oats, and raisins.
3. Sift together the flour, soda, and salt. Combine with the creamed mixture.
4. Add the nuts.
5. Portion with a No. 40 scoop (1-3/5 tablespoons). Place 2 inches apart on greased baking sheets.
6. Bake at 350° F. (moderate) for 12 minutes.

SAUTEED PEACH HALVES

Dessert

Ingredients	26 Portions	50 Portions	100 Portions
Fresh peaches	13	25	50
Butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)	1 pound (2 cups)
Brown sugar	7 ounces (1 cup*)	14 ounces (2 cups*)	1 pound 12 ounces (1 quart*)

1. Cover peaches with boiling water and let stand 1 or 2 minutes.
2. Remove skins and cut peaches into halves.
3. Melt butter or margarine in heavy pan and stir in the brown sugar. Place peach halves in the mixture.
4. Saute over low heat until tender, about 30 minutes, turning peaches to brown both sides.

* Well packed.

PEACH PINWHEELS

Portion, one 3-inch pinwheel (3 ounces)

Ingredients	25 Portions	50 Portions	100 Portions
Sugar	12 ounces (1-1/2 cups)	1 pound 8 ounces (3 cups)	3 pounds (1-1/2 quarts)
Water	1-1/2 cups	3 cups	1-1/2 quarts
Lemon juice	2-1/2 tablespoons	1/3 cup	2/3 cup
BISCUIT DOUGH			
All-purpose flour	1 pound 4 ounces (1-1/4 quarts sifted)	2 pounds 8 ounces (2-1/2 quarts sifted)	5 pounds (1-1/4 gallons sifted)
Sugar	1 ounce (2 tablespoons)	2 ounces (1/4 cup)	4 ounces (1/2 cup)
Baking powder	3/4 ounce (2 tablespoons)	1-1/2 ounces (1/4 cup)	3 ounces (1/2 cup)
Salt	2 teaspoons	1-1/3 tablespoons	2-2/3 tablespoons
Vegetable shortening or lard	9 ounces (1-1/8 cups)	1 pound 2 ounces (2-1/4 cups)	2 pounds 4 ounces (4-1/2 cups)
Milk	1-1/4 cups	2-1/2 cups	1-1/4 quarts
Melted butter or margarine	1/2 ounce (1 tablespoon)	1 ounce (2 tablespoons)	2 ounces (1/4 cup)
Cinnamon	1 teaspoon	2 teaspoons	1-1/3 tablespoons
Fresh peaches, diced*	1 pound 12 ounces (1 quart)	3 pounds 8 ounces (2 quarts)	7 pounds (1 gallon)
GLAZE			
Sugar	2 ounces (1/4 cup)	4 ounces (1/2 cup)	8 ounces (1 cup)
Water	1/4 cup	1/2 cup	1 cup

Pans 20 $\frac{1}{2}$ by 12 $\frac{1}{2}$ by 2 inches: 1 for 25 portions, 2 for 50 portions,
 $\frac{1}{4}$ for 100 portions.

- Dessert
- Boil sugar and water 5 minutes.
Remove from heat; add lemon juice.
Put 1-3/4 cups syrup in each pan.
 - For the dough, sift flour, sugar, baking powder, and salt together 3 times. (Or blend in mixer 15 minutes at low speed, using the whip.)
 - Cut or rub in shortening to make mixture of consistency of coarse cornmeal. Add milk. Mix just enough to moisten dry ingredients.
 - Place dough on a lightly floured board; knead lightly 1 minute. Divide into 2-1/2 pound balls. Roll each to a rectangle 26 by 12 by 1/2 inches. Brush top with melted butter or margarine.
 - Mix cinnamon and peaches. Spread on dough (1 pound 12 ounces or 1 quart to each roll).
 - Roll as for jelly roll. Cut in 1-inch slices. Place cut side down over syrup in pan. Bake 30 minutes at 450° F. (very hot).
 - Mix sugar and water for glaze. Brush over baked pinwheels.
 - * Drained and diced canned peaches may be used (1 quart or 2 pounds for 25 portions). Omit sugar from dough. For glaze, use syrup from peaches--2 tablespoons per pan.

SWEETPOTATO PIE

Dessert

	Portion, 1/6 pie	
Ingredients	5 pies	10 pies
Egg yolks	1 cup	2 cups
Mashed sweetpotatoes	5 pounds 11 ounces (2-3/4 quarts)	11 pounds 6 ounces (1-1/4 gallons)
Milk	1-1/4 quarts	2-1/2 quarts
Sugar	1 pound 2 ounces (2-1/4 cups)	2 pounds 4 ounces (4-1/2 cups)
Melted butter or margarine	4 ounces (1/2 cup)	8 ounces (1 cup)
Salt	1/2 teaspoon	1 teaspoon
Nutmeg	2 teaspoons	1-1/3 tablespoons
Lemon juice	2 tablespoons	1/4 cup
Unbaked pastry shells* (in 9-inch piepans)	5	10
MERINGUE		
Egg whites	2 cups	1 quart
Salt	1/4 teaspoon	1/2 teaspoon
Sugar	1 pound (2 cups)	2 pounds (1 quart)

1. Beat egg yolks into the sweetpotatoes. Stir in the milk, sugar, butter or margarine, salt, nutmeg, and lemon juice.
2. Pour mixture into pie shells (2 pounds or 3-1/4 cups per shell).
3. Bake at 375° F. (moderate) about 40 minutes or until filling is set.
4. Top pies with meringue and bake at 350° F. (moderate) to brown.

Meringue:

1. Beat egg whites with the salt until stiff but not dry.
2. Gradually add sugar, beating until well blended.

* For pastry recipe see PA-212, Recipes for Quantity Service, Food Service VI, Custard Pie, page 25.

